## HORT FROM THE HILLTOP

HARRISON COUNTY HORTICULTURE NEWSLETTER

Hello Horticulturalists! I hope you are having a good summer! This newsletter is for August and September and includes several flyers with information and upcoming events!

For those of you looking forward to fall, check out the artificial wreath class coming up in September! Fall is also a great time to plant trees, so we have a class for that too, in September. September usually wraps up the Farmers Market season, so make sure to stop by and see them this month! For those of you that are growing pumpkins for the Giant Pumpkin Contest in October, make sure you are keeping an eye on things to prevent any disease and insect issues.







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#### Aug/Sept 2023

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Flat Run Veterans Park 364 Oddville Ave., Cynthiana

Stop by the Harrison County Market to stock up on fresh vegetables, local honey, local meat, and hand made crafts each Saturday from 9:00—1:00.

Scan the QR code to go directly to the Farmers Market Website. Also, be sure to follow them on Facebook for the most up-to-date information!



# TREES FOR THE LANDSCAPE

## WHAT TO PLANT & HOW TO PLANT

Come learn about recommended varieties of trees for your yard as well as best practices for planting and maintenance.

#### Harrison County Extension Office Tuesday, September 26th 10:00 a.m. & 6:00 p.m.

Call 859-234-5510 to sign up!



#### Licking Valley Honey Bee Society Presents:

#### The Second Annual Cynthiana Honey Festival!

September 23rd 10:00 a.m.—6:00 p.m.



## How can we serve you, Kentucky?

Take a **ten-minute survey** to help us develop programs addressing needs in your community.

## go.uky.edu/serveKY





An Equal Opportunity Organization.



### Growing your giant pumpkins for the Giant Pumpkin Contest

The Giant Pumpkin Contest will be here before we know it! So, if you are growing pumpkins for the contest, be sure to check them daily to make sure they are happy and healthy! As a clarification, anyone in Harrison County can participate in this contest, even if you didn't get your seeds from the Extension Office. Pumpkins of all sizes are welcome, so we hope to see a lot of participation and to fill the courthouse area with lots of festive pumpkins for the Halloween holiday weekend!

Final details of the contest are still being determined, so check back with the Harrison County Extension Office closer to October for more information. This is a new program for this year so bear with us as we work out any kinks, but we feel like this will be a great way to add even more fun and community involvement to Cynthiana, Kentucky's #1 Fall Destination!

#### Below are some tips from the University of Nebraska about successfully growing giant pumpkins.

During the months of July and August, pumpkins pack on big weight. In order to maximize growth, maintain a consistent watering schedule. When the pumpkin reaches basketball size, align the fruit so that the stem

makes a 90-degree angle to the vine. Move slowly, less than an inch per day until the right angle is achieved. This relieves stress and gives the fruit more room to grow. Prune vine tips by mid-August so that the plant forces energy into the pumpkin. Keep the patch weed-free, to the best of your ability. Cover pumpkins with a bed sheet to prevent sunburn. Mouse traps keep rodents from burrowing into your fruit. Control Powdery Mildew (white dust-like covering on leaves) with fungicide such as Daconil. By September, the nights will become cooler and pumpkin growth will slow considerably. Some growers cover the fruit at night with heavy blankets. This keeps moisture/frost from deteriorating the soft skin. The final step in the season is to harvest the pumpkin, in October.

*Source: University of Nebraska Cooperative Extension* 





- 2 cloves garlic, minced
- 1 tablespoon red wine vinegar
- 6 tablespoons olive oil
- 1/4 teaspoon salt
- 1/8 teaspoon ground pepper

**1 pound** loaf, whole wheat French bread, cut into ½ inch slices

 Combine tomatoes, onions, garlic, red wine vinegar, 2 tablespoons olive oil, basil, oregano, salt and pepper; set aside.
Preheat broiler of oven.

**3. Lightly brush** both sides of bread slices with remaining olive oil and

arrange on ungreased baking sheet.

**4. Place** three to four inches from the broiler and heat slices for two to three minutes on each side or until golden brown.

**5. Top** each slice with tomato mixture, using a

Buying Kentucky Proud is easy. Look for the label at your grocery store, farmers' market, or roadside stand.

slotted spoon and serve. Yield: 16, ½ inch slices

Nutritional Analysis: 140 calories, 5 g fat, 1 g saturated fat, 0 mg cholesterol, 250 mg sodium, 19 g carbohydrate, 3 g fiber, 0 g sugar, 4 g protein.

